January 25, 2006

Welcome Mr. Patrick Cather

Martinis

The Club Classic Martini
Grey Goose® or No. TEN by Tanqueray®

The Dirty Martini
Stoli®

Cosmopolitan
ABSOLUT® CITRON & Grand Marnier®

Appletini
Smirnoff® Green Apple Twist

Mocha Martini
ABSOLUT® VANILIA & Starbucks™ Coffee Liqueur

Classic Cocktails

Cadillac Margarita
1800® Resposado Tequila & Grand Marnier®

Manhattan
Maker's Mark®

Bloody Mary or Maria
ABSOLUT® PEPPAR or Jose Cuervo® Especial

Gin & Tonic
No. TEN by Tanqueray®

Vodka & Tonic
SKYY Vodka®

Non Alcoholic Beverages

Voss Bottled Water
sparkling or still Sm. 3.50 Lg. 7

Perrier
3.25

Coffee
2.50

Caffe Mocha
4.50

Cappuccino
4.25

Espresso
3.75

Appetizers

★ **SUMMIT CLUB CRABCAKE**
duo of mango and red pepper sauces, wilted young spinach and crisp leek 10.5

SESAME CRUSTED TUNA
seared rare and served with mandarin orange, napa cabbage and sun ripened chili aioli 9.5

FLASH FRIED JUMBO WHITE SHRIMP
served atop sweet mango and shaved baby carrot salad with parsley sauce 11

KOBE STYLE SHORT RIB
slow braised and served on marscapone polenta with sweet basil jus 9

Soups

★ **SMOKED CORN AND SHRIMP CHOWDER**
a summit club specialty 5

TODAY'S SOUP
prepared with the freshest ingrediants 4.5

Salads

★ **SUMMIT CLUB SALAD**
blend of spring greens and baby spinach, spiced pecan, cranberry, bleu cheese and sweet balsamic-herb vinaigrette 6.5

TRADITIONAL CAESAR
crisp romaine lettuce, hand cut croutons and creamy parmesan dressing 5.5

ARUGULA AND PEARS
crisp greens with walnuts, pears and brie dressed with port wine vinaigrette and topped with crisp potato 6

GRILLED ROMAINE SALAD
lightly charred on tomato coulis with bleu cheese, scallion, and applewood smoked bacon 6.5

Upcoming Club Events

JAZZTINI DINNER

Friday, February 3
Dinner A la Carte
6:00P.M.- 9:00 P.M.
Join us for Jazz so hot that it sizzles, and food that melts in your mouth. Bring your family, friends, and associates and wind down the week and enjoy live music and a delicious meal! Reservations Required.

VINEYARD CLUB WINE TASTING

Wednesday, February 22
6:00 P.M. Tasting Begins
Complimentary for Vineyard club members
$20.00++ Per Person
unlock the secrets of Italy by sampling a selection of wines from Tuscany, Piedmont, and Sicily

The Summit Club
founded 1989

Timely Service, Our Commitment... Your Choice

Mark Michie

Mark Michie, Club Manager

Steaks And Chops

★ **GRILLED FILET MIGNON**
seven ounce beef tenderloin served with golden potato puree, roasted white turnips, asparagus and red onion reduction 29

SILVERTON RIDGE RESERVE RACK OF LAMB
green asparagus, crispy dauphinoise potato, grape tomato chutney and peppercorn sauce 31

BERKSHIRE PORK CHOP
kurabota pork with braised oxtail and leek ragout, white asparagus and ratatouille vegetables 27

Seafood And Poultry

WILD STRIPED BASS
pan seared and accompanied by lobster spaetzle, roasted plum tomato, fava beans and pistou broth 26

SEA SCALLOPS
red beet risotto, cauliflower mousse, almond gremolata and thin french beans 25

FREE RANGE CHICKEN BREAST
cornbread crusted on yukon gold mashed potato, with green tomato compote and wilted baby spinach 20

DUCK PAPPARDELLE
roast breast of duck served atop fresh pasta with sun dried tomato, spinach, goat's cheese, duck confit and natural jus 22

Chef's Weekly Features

APPETIZER
lobster cake- sauteed and served on roasted corn puree with chive oil and fresh pepper relish 11

ENTREE
cinnamon grilled rack of boar- spiced apple chutney, smoked bacon and goat's cheese polenta and seasonal vegetables 25

ENTREE
gulf red grouper- saffron cous cous with roasted tomato, country olive, fennel and lobster mousseline 23

Wines by the Glass

WHITES

Chardonnay
wolf blass yellow label, australia
la crema, sonoma
sonoma cutrer, sonoma

Luscious & Crisp
montevino pinot grigio, italy
kim crawford sauvignon blanc, california

Fruity & Sweet
beringer white zinfandel, california
rudi wiest riesling, rhein river

Bubbly
freixenet, blanc de noir

REDS

Full Bodied Reds
beaulieu vineyard napa valley cabernet
st. francis cabernet sauvignon, sonoma

Spicy Fun Reds
ravenswood "vintners blend" zinfandel, california
columbia winery, syrah

The Ever Popular Merlot
blackstone, california
simi, california

Light Fruity Reds
robert mondavi pinot noir, california

Featured Wines by the Bottle

Guappo Rose
22

Floie A Deux, Manage A Trois
22

Earth, Zin & Fire
24

Barnard & Griffin Cabernet/Merlot
23

Service Director
Jennifer Sullivan

Executive Chef
Brian Lord

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.

1/24/2006